REMARKS

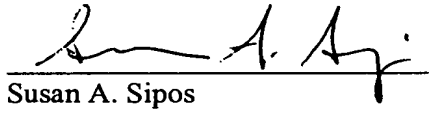
Applicants have canceled claim 10 and amended claims 1, 3-9, and 11, in the above-identified application in order to remove multiple dependencies and conform to U.S. practice. Accordingly, claims 1-9, 11 and 12 are pending. No new matter has been added.

In addition, headings, a summary and an abstract have been added to the specification. For convenience purposes, a copy of the Abstract is attached hereto on a separate sheet.

Entry hereof and examination on the merits are respectfully requested.

It is believed that no fees are due. However, in the event that a fee is due, the Commissioner is hereby authorized to charge any fees or additional fees associated with the communication or credit any over-payment to Deposit Account No. 08-2461. A duplicate copy of this sheet is attached.

Respectfully submitted,



Susan A. Sipos
Registration No.: 43,128
Attorney for Applicants

HOFFMANN & BARON, LLP
6900 Jericho Turnpike
Syosset, New York 11791
(516) 822-3550
SAS/nr/dlb

142876

VERSION OF AMENDMENT WITH MARKINGS TO SHOW CHANGES

IN THE SPECIFICATION:

On page 1, before line 1, after the title, please insert the following:

This application is the U.S. National Phase of International Application Number PCT/NL00/00174 filed on March 16, 2000.

BACKGROUND OF THE INVENTION

On page 4, please replace the paragraph beginning at line 22 with the following:

In the unmodified form, starches have limited use in the food industry. Waxy maize starch is a good example. The unmodified granules hydrate with ease, swell rapidly, rupture, lose viscosity and produce weak bodied, very stringy and very cohesive pastes.

SUMMARY OF THE INVENTION

This invention relates to a method for providing a food stuff with a short or smooth texture and/or shiny appearance after heat and/or shear treatment. The method comprises adding to the ingredients of a foodstuff a cross-linked starch, wherein said starch has a capacity to disintegrate into discrete particles after processing to provide said improved foodstuff.

DETAILED DESCRIPTION OF THE INVENTION

In general, we modify starch to enhance or repress its inherent properties as appropriate for a specific application. To provide thickening, improve binding, increase stability, to improve mouthfeel and sheen, to gel, disperse or cloud.

IN THE CLAIMS:

Please cancel claim 10.

Please amend claims 1, 3-9 and 11 as follows:

1. (Amended) A method for providing [a] an improved foodstuff with a short or smooth texture and/or shiny appearance after heat and/or shear treatment comprising adding to the ingredients of [said] a foodstuff a cross-linked starch, [selected for its] wherein said starch has a capacity to disintegrate into discrete particles after processing, and wherein said improved foodstuff is provided.

2. A method according to claim 1 wherein said cross-linked starch is non-cereal starch.

3. (Amended) A method according to claim 1, [or 2] wherein said starch is degraded.

4. (Amended) A method according to [anyone of claims] claim 1, [to 3] wherein said starch has an amylopectin:amylose ratio of at least 90:10, [preferably at least] 95:5, [more preferably at least] or 99:1.

5. (Amended) A composition comprising a cross-linked starch, [for use in a method according to anyone of claims 1 to 4] wherein said starch provides a foodstuff with a short or smooth texture and/or shiny appearance after heat and/or shear treatment and wherein said starch has a capacity to disintegrate into discrete particles after processing.

6. (Amended) A composition according to claim 5, wherein said starch is non-cereal starch.

7. (Amended) A composition according to claim 5, [or 6] wherein said starch has an [amylopectine:amylose] amylopectin:amylose ratio of at least 90:10, [preferably] at least 95:5, [more preferably] at least or 99:1.

8. (Amended) A composition according to [anyone of claims] claim 5, [to 7] wherein said starch is derived from a genetically modified potato plant mutant or from an amylose-free potato plant mutant.

9. (Amended) A composition according to [anyone of claims] claim 5, [to 8] wherein said starch has been subjected to stabilisation.

Please cancel claim 10.

11. (Amended) A foodstuff [obtainable by using a method according to anyone of claims 1 to 4] having a short or smooth texture and/or shiny appearance after heat and/or shear treatment comprising a cross-linked starch having a capacity to disintegrate into discrete particles after processing.

12. A foodstuff comprising discrete particles derived from a starch granule.

AFTER THE CLAIMS

Please insert, after the claims, on a separate sheet:

ABSTRACT

The invention relates to starch used in the food industry, more specifically to starch used in processed foodstuff that, at least in one processing step, is subject to heat and/or shear treatment. The invention provides use of modified starches and methods to use these in foodstuffs (soups, (dairy) desserts, sauces, creams, dressings, fillings and such), that, when used in preparing foodstuff that is subject to heat and/or shear treatment, provide said foodstuff with the so desired smooth, short textures and shiny appearance, even after prolonged treatment where use of other starches would render the product slimy, course or dull.

ABSTRACT

The invention relates to starch used in the food industry, more specifically to starch used in processed foodstuff that, at least in one processing step, is subject to heat and/or shear treatment. The invention provides use of modified starches and methods to use these in foodstuffs (soups, (dairy) desserts, sauces, creams, dressings, fillings and such), that, when used in preparing foodstuff that is subject to heat and/or shear treatment, provide said foodstuff with the so desired smooth, short textures and shiny appearance, even after prolonged treatment where use of other starches would render the product slimy, course or dull.